

Wedding M E N U

WEDDING PARTY SPREAD

BEVERAGES

MIMOSA BAR \$80

Includes two 750ml bottles of Champagne served with orange juice. Substitute grapefruit or cranberry juice.

Additional Champagne \$25/bottle.

BEER BUFFET \$140

A variety of 20 domestic beers of your choice.

CLAW/CRAFT BEER BUFFET \$150

A variety of 20 White Claws (mango, black cherry and raspberry) or craft beer mix.

LUNCH

TRADITIONAL LUNCH \$11.95

Your choice of ham or turkey sandwich, bag of chips, apple and a cookie. Served buffet style. Roast beef additional \$2. 

HEGGIES PIZZA \$19/pizza

Choices of four cheese, pepperoni or deluxe. 

BREAKFAST & APPS

MUFFINS \$40

Ten large fresh blueberry muffins. 

FRUIT TRAY \$85

For 15 guests.    

MEAT AND CHEESE TRAY \$95

For 15 guests.  

CAESAR WRAP \$14.95

Romaine lettuce topped with Caesar dressing, tomatoes, Parmesan cheese and croutons. Served with chips.   Add grilled chicken for \$2.

VEGGIE WRAP \$14.95

Mixed greens, grilled zucchini, tomatoes, cucumber, herbs and olives with hummus.    



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Oak Glen Golf Course & Event Center

1599 McKusick Road N., Stillwater MN 55082

Pricing does not include tax and gratuity.

HORS D'OEUVRE DISPLAYS

Pricing per 100 people attending

CHARCUTERIE \$375

Shaved meats, domestic cheeses, mustard, olives, seasoned nuts, dried fruits. Served with crackers.

FRESH FRUIT \$295

Seasonal fruit and yogurt dip. **GF**

FRESH VEGGIE \$295

Green goddess dip or garlic hummus. **GF DF**

PASSED HORS D'OEUVRES

Pricing per 100 pieces

COCONUT SHRIMP \$229.95

Coconut battered shrimp deep fried with orange chili dipping sauce. **NF**

SHRIMP COCKTAIL \$219.95

Shrimp with cocktail sauce. **GF DF NF**

BRUSCHETTA CROSTINI \$195

Crostini French bread topped with bruschetta tomato salad, fresh basil, feta and reduced balsamic vinegar. **V NF**

THAI PEANUT CHICKEN

SKEWERS \$225

Chicken satay skewers topped with Thai peanut sauce. **GF**

POTSTICKERS \$195

Pork and vegetable potstickers served with dipping sauce. **DF NF**

MEATBALLS \$195

Large 1-1/2" meatballs served with your choice of Swedish, Parmesan garlic, Korean, buffalo or honey BBQ sauce. **NF**

MINNESOTA SUSHI \$195

Dill pickles rolled up with cream cheese and ham. **NF**

BACON WRAPPED DATES \$195

Dates wrapped in maple bacon. **GF DF NF**

FRIED WON-TONS \$175

Traditional cream cheese won-tons served with sweet & sour sauce. **V NF**

MINI SAMMIES \$4/each

Minimum of 50 sammies per variety.

- Roast beef, cheddar & horseradish mayo
- Turkey, provolone & Sriracha mayo
- Ham, Swiss & dijonnaise
- Roma tomato, fresh mozzarella & basil with balsamic glaze **V**

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ENTREES

Price of each entree includes salad, side and vegetable

CHICKEN

PARMESAN CRUSTED CHICKEN \$34.95

Panko and Parmesan cheese crusted chicken breast topped with tomato basil sauce. **GF**

OG CHICKEN \$34.95

Chicken breast stuffed with breading, topped with white wine mushroom sauce. **GF**

BRUSCHETTA CHICKEN \$34.95

Baked chicken breast topped with bruschetta and melted provolone cheese. **GF NF**

LE CORDON BLEU \$34.95

Chicken breast stuffed with ham and Swiss cheese, topped with Parmesan cheese and Dijon mustard sauce. **GF NF**

BEEF

BEEF TENDERLOIN \$40/\$48

6 oz. or 8 oz. beef tenderloin topped with Burgundy mushroom sauce. **NF**

HOUSE SIRLOIN STEAK \$32/\$36

6 oz. or 8 oz. sirloin topped with a garlic butter medallion. **GF NF**

BRAISED BEEF \$36.95

Tender, slow braised beef rib served with crispy onions topped with red wine reduction. **NF**
Horseradish sauce add-on available \$1/person.

BEEF TIPS \$36.95

Topped with crispy onions. **NF**

HANGER STEAK \$33/\$37

6 oz. or 8 oz. tender cut of beef topped with chimichurri sauce. **GF DF NF**

PRIME RIB *market price*

12 oz. pepper crusted prime rib, slow roasted, served with house made au jus. **GF NF**
(Cooked to medium rare.)
Horseradish sauce add-on available \$1/person.

PORK

TENNESSEE WHISKEY PORK CHOP \$36.95

12 oz. thick-cut, bone-in pork chop topped with a Tennessee whiskey glaze. **GF DF NF**

APPLE BUTTER PORK CHOP \$36.95

12 oz. thick-cut, bone-in pork chop topped with a sweet apple chutney glaze. **GF DF NF**

PORK RIBEYE \$36

8 oz. pork steak with pineapple salsa. **GF DF NF**

PORK TENDERLOIN \$32/\$36

6 oz. or 8 oz. center cut pork tenderloin topped with cherry wine sauce. **GF DF NF**

FISH

ROASTED WALLEYE \$39.95

Locally-sourced walleye, breaded in panko and roasted to perfection. **NF**

BLACKENED SALMON \$39.95

Cajun seasoned salmon, broiled and topped with lemon butter. **GF NF**

VEGETARIAN

FOUR CHEESE TORTELLINI \$29.95

Tossed with tomato basil sauce, garnished with Parmesan cheese. **V NF**

PASTA FLORENTINE \$29.95

Rigatoni with a creamy white sauce of tomatoes, spinach, garlic and mushrooms. **V NF**

CAULIFLOWER STEAK \$26.95

Served with tomato basil sauce. **GF DF V NF**

CHILDREN'S MENU

CHICKEN TENDERS & FRIES \$16.95 **NF**

MINI CORN DOGS & FRIES 16.95 **NF**

MACARONI & CHEESE 17.95 **NF**

Pricing does not include tax and gratuity.

S A L A D S

Served family style. Choose one.

CAESAR

Romaine lettuce with Caesar dressing, Parmesan cheese and house-made croutons. **V** **NF**

MIXED GREENS

Romaine lettuce, bacon bits, blueberries, candied pecans and goat cheese with sweet onion vinaigrette. **GF**

ITALIAN CHOP

Iceberg lettuce, Roma tomatoes, pepperoncini, red onion, black olives, Parmesan cheese and croutons with Italian dressing. **V** **NF**

SPINACH APPLE

Spinach and romaine lettuce, pumpkin seeds, apple slices and manchego cheese topped with raspberry vinaigrette. **GF** **V** **NF**

GREEK SALAD

Iceberg lettuce, cucumber, tomatoes, red onion, feta and olives with red wine vinaigrette. **GF** **V** **NF**

S I D E S

Choose one.

AU GRATIN POTATOES

Tender sliced potatoes baked in garlic and creamy cheese sauce. **GF** **V** **NF**

HERB-ROASTED RED POTATOES

Baby red potatoes tossed in olive oil and seasoned to perfection. **V** **NF**

GARLIC MASHED POTATOES

Make it loaded: add \$1/person
Loaded toppings: cheddar cheese, chive & onion seasoned sour cream, bacon bits. **GF** **NF**

SEASONED WILD RICE

With carrots, celery and onion. **GF** **DF** **V** **NF**

V E G E T A B L E S

Choose one.

ROASTED GREEN BEANS

Tossed in garlic butter and seasoning. **GF** **V** **DF**

MINNESOTA BLEND

Roasted broccoli, red pepper and cauliflower. **GF** **DF**
V **NF**

BUTTERED CORN **V**

BACON BRUSSELS SPROUTS

Available June – September. **GF** **NF**

MAPLE BOURBON CARROTS

Glazed with brown sugar and Jim Beam reduction.
V **NF**

BROCCOLINI **GF** **V** **NF**

LATE NIGHT BITES

CHARCUTERIE PRESENTATION \$375 (per 100 people)
Shaved meats, domestic cheeses, mustard, olives, seasoned nuts, dried fruits. **GF**

FRUIT AND CHEESE PLATTER \$375 (per 100 people)
Seasonal fruit and domestic cheeses. **GF**

HEGGIES PIZZA \$19.95/pizza
Choices of four cheese, pepperoni or deluxe. **NF**

MAC N' CHEESE BAR \$3/person (minimum of 50)
Creamy macaroni & cheese with bacon bits and bread crumbs.

MINI HAM & TURKEY SAMMIES \$3/each (minimum of 50)
Ham and Swiss or turkey and cheddar on a Hawaiian bun.
Add chips \$2/bag. **NF**

POTATO BAR \$6.95/person (minimum of 50)
Choose one: baked potato, French fries, Tater Tots or mashed potatoes.
Served with toppings: nacho cheese sauce, bacon bits, chives,
sour cream, salsa, jalapeños. **V NF**

CHICKEN AND FRIES BAR \$7.95/person (minimum of 50)
Choose one type of chicken and one type of fries.
Popcorn chicken or chicken fingers.
French fries or waffle fries. **NF**

B E V E R A G E S

WINE

HOUSE WINE \$45/1.5L bottle

Chardonnay, Pinot Grigio, Moscato, Cabernet, Merlot

J Lohr \$30/750ml bottle

Sauvignon Blanc, White Riesling, Chardonnay, Pinot Noir, Valdigüé

HOUSE CHAMPAGNE \$25/750ml bottle

Dry or sweet.

DRAFT

Each keg contains about 120 16oz. glasses

DOMESTIC BEER \$350/keg

Changes seasonally.

CRAFT BEER \$450/keg

Changes seasonally.

SELTZER \$450/keg

Truly wild berry.

MIXED COCKTAILS

You simply pay for what you drink. You set a limit and what you would like to include, and we take care of the rest.

RAIL \$7/pour

Sea Ice Vodka, Cruzan Rum, Greathouse Gin, Windsor Whiskey, Anza Tequila, Christian Brothers Brandy.

CALL \$8/pour

Tito's, Jeremiah Weed, Jose Cuervo, Bacardi, Bacardi Limón, Captain Morgan, Dewar's, Malibu, Bombay Dry, Southern Comfort, Jack Daniel's, Jim Beam, E&J Brandy, Korbel, Midori, Fireball, Rumchata, Bailey's, Kahlua, Jagermeister.

TOP SHELF \$9/pour

Absolut, Absolut Citron, Absolut Peppar, Grey Goose, Jameson, Hendrick's, Crown Royal, Crown Royal Apple, Glenfiddich, Bombay Sapphire, Patron, Disaronno, Maker's Mark, Johnny Walker Red Label.

NON-ALCOHOLIC

COFFEE STATION \$150

Two 3-gallon pots of regular and decaf. Includes tea bags (with hot water) cream, sugar and sweetener.

UNLIMITED N/A \$325

Soda, juice and water.

LEMONADE STATION \$85

3 gallons of pink lemonade.

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